



Les Demoiselles TATIN

Reuilly Gris 2023

Country	France
Region	Centre-Loire
Grape variety	Pinot Gris
Alcohol content	13.50 % / Vol.
Residual sugar	0.22 g/l
Total acidity	3.13 g/l H ₂ SO ₄



VINEYARD

Sustainable viticulture / Terra Vitis certification: spontaneous grass cover between the rows to control the vigour of the plant, mechanical soil tillage for weed management, organic fertilizers and testing of green manure, stopping anti-botrytis products (grey mould), insecticides and CMR substances, planting hedgerows to encourage biodiversity, planting vines from massal selection and long-gone local grape varieties (Genouillet), converting a third of the vineyard to organic viticulture.

TERROIR

- *Les Lignis* in Reuilly : young vines planted in 2003 on the high sandy and gravel terraces of the Arnon river, deposited on kimmeridgian limestone.
- *La Commanderie* in Preuilly : vines planted in 2008 on the clay-sandy gravel of the sedimentary terraces of the Quaternary geologic era, deposited by the rivers that shaped the Cher Valley.

HARVEST 2023

Abundant harvest, ripened for a long time under the September sun. Surprising Vintage!

Flowering was successful with a warm and fairly watery month of June, and gave us well-structured clusters. The filling is optimal with welcome stormy rains throughout the summer. In the end, these plump grapes will have plenty of time to ripen throughout a warm and sunny end of summer and beginning of autumn. Long and crazy harvest from September 11 to October 9: when nature is willing, we can join hands and say thank you... We avoided the usual plagues of vines, like frost, mildew, hail... except in Preuilly, where a small tornado, renamed "super storm cell", devastated the village and its vineyard on June 19...

Here again ahead of us, a solar vintage, pretty well balanced!

VINIFICATION

- A skin maceration + pneumatic pressing to extract the colour and the fruit.
- Slow thermo-regulated fermentation.
- Ageing on fine lees.
- Filtration and bottling end of January 2023, cuvée of 17,000 bottles.

PACKAGING Box of 6 x 75 cl, box of 12 x 37.5 cl, box of 3 x 150 cl.

KEEP

To enjoy in its 5 first years.

Supple and delicate wine with fruity flavours. To enjoy under the first spring rays of sunlight alone or with charcuteries ... or why not with a Tarte Tatin!

